

Wei-Cai Zeng

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

43
papers

1,092
citations

20
h-index

32
g-index

51
ext. papers

1,406
ext. citations

4.8
avg, IF

4.57
L-index

#	Paper	IF	Citations
43	Potential of phenolic compounds in <i>Ligustrum robustum</i> (Roxb.) Blume as antioxidant and lipase inhibitors: Multi-spectroscopic methods and molecular docking.. <i>Journal of Food Science</i> , 2022 , 87, 651-683	3.4	0
42	Understanding the mechanism underlying the anti-diabetic effect of dietary component: a focus on gut microbiota.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-21	11.5	1
41	Cover Image, Volume 45, Issue 5. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15683	2.1	
40	Effect of <i>Cedrus deodara</i> extract on the physiochemical and sensory properties of salted meat and its action mechanism. <i>Journal of Food Science</i> , 2021 , 86, 2910-2923	3.4	0
39	Activity of <i>Ligustrum robustum</i> (Roxb.) Blume extract against the biofilm formation and exopolysaccharide synthesis of <i>Streptococcus mutans</i> . <i>Molecular Oral Microbiology</i> , 2021 , 36, 67-79	4.6	3
38	Effect of lotus (<i>Nelumbo nucifera</i>) petals extract on the quality of yogurt and its action mechanism. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15396	2.1	0
37	Preparation of a functional yogurt with <i>Ligustrum robustum</i> (Roxb.) Blume and its action mechanism. <i>Journal of Food Science</i> , 2021 , 86, 1114-1123	3.4	1
36	Structural and functional modifications of myofibrillar protein by natural phenolic compounds and their application in pork meatball. <i>Food Research International</i> , 2021 , 148, 110593	7	9
35	Pine needle extract from <i>Cedrus deodara</i> : Potential applications on hazardous chemicals and quality of smoked bacon and its mechanism. <i>Food Control</i> , 2021 , 130, 108368	6.2	0
34	Mechanism of bridging and interfering effects of tea polyphenols on starch molecules. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14576	2.1	6
33	Effect of tea polyphenols on the tenderness of yak meat. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14433	2.1	11
32	Utilization of the extract of <i>Cedrus deodara</i> (Roxb. ex D.Don) G. Don against the biofilm formation and the expression of virulence genes of cariogenic bacterium <i>Streptococcus mutans</i> . <i>Journal of Ethnopharmacology</i> , 2020 , 257, 112856	5	6
31	Interaction and action mechanism of starch with different phenolic compounds. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 726-737	3.7	10
30	Effects and mechanism of tea polyphenols on the quality of oil during frying process. <i>Journal of Food Science</i> , 2020 , 85, 3786-3796	3.4	2
29	A theoretical and experimental study: the influence of different standards on the determination of total phenol content in the Folin-Ciocalteu assay. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 1349-1356	2.8	8
28	A functional polysaccharide film forming by pectin, chitosan, and tea polyphenols. <i>Carbohydrate Polymers</i> , 2019 , 215, 1-7	10.3	59
27	Development of multifunctional nanocomposites containing cellulose nanofibrils and soy proteins as food packaging materials. <i>Food Packaging and Shelf Life</i> , 2019 , 21, 100366	8.2	34

26	A potentially functional yogurt co-fermentation with <i>Gnaphalium affine</i> . <i>LWT - Food Science and Technology</i> , 2018 , 91, 423-430	5.4	23
25	Soy protein-based films incorporated with cellulose nanocrystals and pine needle extract for active packaging. <i>Industrial Crops and Products</i> , 2018 , 112, 412-419	5.9	78
24	Recognition-Enhanced Metastably Shielded Aptamer for Digital Quantification of Small Molecules. <i>Analytical Chemistry</i> , 2018 , 90, 14347-14354	7.8	20
23	Rabbit meat production and processing in China. <i>Meat Science</i> , 2018 , 145, 320-328	6.4	26
22	Antioxidant activity in vivo and biological safety evaluation of a novel antioxidant peptide from bovine hair hydrolysates. <i>Process Biochemistry</i> , 2017 , 56, 193-198	4.8	11
21	Effect of ultrasonic pretreatment on kinetics of gelatin hydrolysis by collagenase and its mechanism. <i>Ultrasonics Sonochemistry</i> , 2016 , 29, 495-501	8.9	28
20	Chinese ethnic meat products: Continuity and development. <i>Meat Science</i> , 2016 , 120, 37-46	6.4	41
19	Purification and characterization of a novel antioxidant peptide from bovine hair hydrolysates. <i>Process Biochemistry</i> , 2015 , 50, 948-954	4.8	13
18	Inhibitory effects of <i>Ligustrum robustum</i> (R ROB.) Blume extract on α -amylase and α -glucosidase. <i>Journal of Functional Foods</i> , 2015 , 19, 204-213	5.1	18
17	Antioxidant activity and characterization of antioxidant polysaccharides from pine needle (<i>Cedrus deodara</i>). <i>Carbohydrate Polymers</i> , 2014 , 108, 58-64	10.3	47
16	Effect of ultrasound on the activity and conformation of α -amylase, papain and pepsin. <i>Ultrasonics Sonochemistry</i> , 2014 , 21, 930-6	8.9	79
15	Investigation of antibrowning activity of pine needle (<i>Cedrus deodara</i>) extract with fresh-cut apple slice model and identification of the primary active components. <i>European Food Research and Technology</i> , 2014 , 239, 669-678	3.4	14
14	The antioxidant activity and active component of <i>Gnaphalium affine</i> extract. <i>Food and Chemical Toxicology</i> , 2013 , 58, 311-7	4.7	17
13	Antioxidant, antibrowning, and cytoprotective activities of <i>Ligustrum robustum</i> (R ROB.) Blume extract. <i>Journal of Food Science</i> , 2013 , 78, C1354-62	3.4	25
12	Influence of ultrasound to the activity of tyrosinase. <i>Ultrasonics Sonochemistry</i> , 2013 , 20, 805-9	8.9	47
11	Antioxidant activity and characterization of bioactive polypeptides from bovine hair. <i>Reactive and Functional Polymers</i> , 2013 , 73, 573-578	4.6	7
10	Chemical composition, antioxidant, and antimicrobial activities of essential oil from pine needle (<i>Cedrus deodara</i>). <i>Journal of Food Science</i> , 2012 , 77, C824-9	3.4	61
9	Characterization of antioxidant polysaccharides from <i>Auricularia auricular</i> using microwave-assisted extraction. <i>Carbohydrate Polymers</i> , 2012 , 89, 694-700	10.3	144

8	Antibacterial activity of water-soluble extract from pine needles of <i>Cedrus deodara</i> . <i>International Journal of Food Microbiology</i> , 2012 , 153, 78-84	5.8	74
7	Chemical composition and antimicrobial activity of the essential oil of kumquat (<i>Fortunella crassifolia</i> Swingle) peel. <i>International Journal of Molecular Sciences</i> , 2012 , 13, 3382-93	6.3	47
6	Chemical composition, antimicrobial and antioxidant activities of essential oil from <i>Gnaphlium affine</i> . <i>Food and Chemical Toxicology</i> , 2011 , 49, 1322-8	4.7	35
5	Antibrowning and antimicrobial activities of the water-soluble extract from pine needles of <i>Cedrus deodara</i> . <i>Journal of Food Science</i> , 2011 , 76, C318-23	3.4	32
4	Intestinal alpha-glucosidase inhibitory activity and toxicological evaluation of <i>Nymphaea stellata</i> flowers extract. <i>Journal of Ethnopharmacology</i> , 2010 , 131, 306-12	5	21
3	Antibacterial activity of organic acids in aqueous extracts from pine needles (<i>Pinus massoniana</i> Lamb.). <i>Food Science and Biotechnology</i> , 2010 , 19, 35-41	3	31
2	Interaction and action mechanism of quercetin and myofibrillar protein and its effects on the quality of cured meat. <i>Journal of Food Processing and Preservation</i> , e16020	2.1	1
1	Gliadin interacted with tea polyphenols: potential application and action mechanism. <i>International Journal of Food Sciences and Nutrition</i> , 1-14	3.7	